South Carolina Department of Social Services Office of Ch **INSPECTION VISIT FOR**

nild Care Licensing	
RM FOR LICENSED CENTERS	Date of Inspect
WILL ALL PIOCHAGED OF ILLETIO	

Facility Name: ECMHSP - Manning Educational Campus

Permit #: 458

Address: 621 West Huggins Street MANNING, SC 29102

Time of Inspection: Type of Inspection: Annual Complaint Follow Up (Original Inspection

Date: ___/__/ Reason for Follow up: □ Pending Deficiencies

□ Self-Reported Incident

Any changes in contact info (Phone/Email/Fax)? /Yes /No Telephone #: 803-435-8427 Center Director/Designee: Paula Walker

Change in Ownership or Director? pres on No If yes, Name: 100 Vaximum number of children: 88

Maximum number of infants: 42

Building 1:

Building 2:

Building 3:

Infants are in designated rooms? Yes O NO N/A
Does facility transport children? Yes No N/A

items posted in public view: License Menu Ratio Chart (All classrooms) **ABC Quality Yes** ABC Quality Yes Head Start of Yes I No lours of Operation: M- 7:00AM- 5:00PM T- 7:00AM- 5:00PM W- 7:00AM- 5:00AM- 5:00 Public Schools - Yes No

Overnight Care?

Yes No

MANAGEMENT, ADMINISTRATION & STAFFING 114-503				SUPERVISION 114-504	E-(31)	555116	(V)
Staff files are in compliance H(1-7)	2	4	-		С	N	N/
Training hours up-to-date K(5)(b-c)	7	7		The desire of the control of th	PS		0
At least 1 person with CPR & 1st Aid on the premises K(5)(h)	1		+	g adding of children procedures A(3)	10	0	0
	AL THE	CAN	1	1 CONO QUEUDAE II dii CIASSITIDINS AND ON NISUMONDA D. C.	1		0
TIC	ALIH C			JN & SAFETY 114-505			15/01
Children's faces/hands are clean B(1)	pt	,	1	The second secon	С	N	N/A
Medicine and harmful items labeled and stored properly D(2)	1/	, -	+		JA'	0	o
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	1		+ -	produces were observed G(4)	d		0
Current Emergency Preparedness Plan H(3)	1		 - -	No smoking/consumption of alcoholic beverage A(3)	6	0	0
	7			Emergency Medical Plan C(1)	1	0	0
PHYSIC/		7	_	NOT THE REAL PROPERTY AND ADDRESS OF THE PARTY OF THE PAR		# Z =	4 4 14
Ventilation and lighting & sufficient A(2)(a-d), (4)	C	_	N//	· · · · · · · · · · · · · · · · · · ·	С	N	N/A
	12		ļ <u>-</u>	Playground equip. safe & firmly anchored B(7)	1		0
No strangulation/choking/suffocation hazards A(5)(g) Ceiling, floors, windows, doors free from hazards A(5)(d)	1 E	0	0	Adequate cushioning material; at least 6ft fall zone B(9)	Z		0
Building(s) tomo between 69 9000 Acre is	12			Fencing/safety barriers 4ft. in height, in good repair B(4)	8		0
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Facility free from pest problems (Insects, rodents) A(8)(b-c)	M	-	0	Outdoor space free from hazards and litter B(2)	8	0	0
All potentially harmful items including cleaning supplies, flammable	17	-		RESTING	C	N	N/A
products, poisonous, toxic, hazardous and materials are labeled and	1			Play Pens observed C(4)			
Stored in locked area out of children's reach. Bio-contaminants are	10				امہ	_	_
disposed of properly. A(5)(c) (e), A(8); E(1),(4)	1				F	0	0
Electrical outlets are securely covered A(11)(c)	1			Cribe most fodoral standards (_
Sink area has running water A(12)(d)	1	-		Cribs meet federal standards (reviewed certificate) D(1)	Z	0	0
Soap and disposable towels available at sink A(12)(i)	10	-		Cots, mats, cribs labeled or charted for each child D(2)	2	0	0
Furniture, toys & equipment are clean and in good repair C(1)	8			Written planned deliver the state of the sta	С	N	N/A
Furniture, toys & equipment meets the CPSC standards C(2)	1		_	Written, planned, daily program of activities that is developmentally & age appropriate observed A(1-3)			
Healthy animals, not permitted if allergic E(4)	+/-	_			P		
Other environmental allergies (Policy #120)	-		P	Positive, non-abusive discipline practice B(1)	1		D
MEAL REQI	7/ 11-2-1	□ /EAR	0	500	pl	0	0
	C	N	N/A	508	DAY 1		THE .
Meals & snacks in compliance with USDA A(1)(b)	ž			Round firm foods are not effected to abilities	С	N	N/A
Clean, wholesome, unspoiled, properly labeled food A(4)	8			Round, firm foods are not offered to children under 4 yrs. old, unless properly cut to prevent choking risk A(3)	1		O
Food preparers have proper hair restraints B(5)	Ø	0		Food stored & handled properly D(1)	1		
Refrigerators have thermometers, temp under 45°F D(2-3)	1			All cleaning & poisonous items stored away from food D(8)		-	<u>D</u>
Prevention and response to food allergies A(9-10) INFANT CARE 114-509	'pl		0	and and all the second			
INFANT CARE 114-009				TRANSPORTATION 114-505 I			0
Infants are placed on their back to sleep A(5)(a)	C	N	N/A		C	N	N/A
	1			Vehicle has proper safety restraints & in good repair I(1)		0	1
No bottles propped or given in cribs or on mats A(3)(c) Food for toddlers cut in pieces ½ inch or less A(3)(k)	1			Checklist for loading/unloading children reviewed (2)(d)		0	7
Food for infants cut in pieces 1/2 inch or less A(3)(i)	Z			Driver's (valid) driver's license reviewed (1)(f)		0	5
Crock pots, bottle warmers, are inaccessible to children, No	1	0		The second secon			
microwaving of beverages observed A(3)(d)	1		0	C-Compliant with Regulation			1.0
Cups and bottles labeled with child's name & used only by that child		-		N-Noncompliant with Regulation			
A(3)(a)	1			Violations noted at the time of visit □ Yes ✓ No			-
Signature of Director/Operator/Designee:	1			Any violations corrected onsite of Yes No DSS Form 2910 need	ied o	Yes 1	No
Anna 1 1 City	halo	-	_	Date: Refused to sign.		300	
Signature of Child Care Licensing Specialist:				01101			
The state of the s				Date: 8: (1 · 25			